



*Les Fresques*



Inspired by nature in all its glory,

The Frescoes, by Gustave Jaulmes, bathe these walls with a light that changes a thousand times as the day goes by.

We are delighted to welcome you in this unique setting and we hope that these moments spent at your table are harmonious.

We have adopted Anthelme Brillat-Savarin's motto:

*“To entertain someone, is to make sure  
that your guests are happy during the time  
that they are under your roof”.*

We will make every effort to ensure that the quality of welcome and service you receive, as well as the exquisite food you taste, will leave you with unforgettable memories.

The chef, Patrice Vander and the Fresque's team  
hope that you enjoy your meal

« A drop of water curves stone,  
not with strength, but by flowing often ».  
Les pontiques d'Ovide

Evian mineral water is offered to you  
in the restaurant les Fresques

**Patrice Vander & Stéphane Bougon**

Head Chef and Restaurant Manager

present you:

# THE SUMMER MENU

June to September 2019

## **To begin...**

### **Field tomatoes**

different ways, basil and mimolette cheese foam

**30 €**

### **Blue lobster**

tartar style spider crab with garden herbs and basil oil

**38 €**

### **Melon**

water melon, cucumber and smoked burrata summer square

**29 €**

### **Organic egg from Marin Farms**

sucrine lettuce, smoked fera cubes,  
meadowsweet and Ossetra caviar

**37 €**

HR

## **Collection**

### **Crayfish from Lake Geneva**

on a royal foie gras and chicken liver,  
verbena flavoured froth

**32 €**

## **From the Sea and Lake...**

### **Line-caught sea bass**

violet artichokes, spring onions, mini fennel shavings and black olives,  
chorizo Bellota emulsion

**51 €**

### **John Dory**

variation of courgettes, white beer from the Royal in a light sauce

**49 €**

### **Red mullet from “small trawl”**

sweet pepper ravioli, roe and saffron from Draillant

**48 €**

### **Wild turbot**

summer vegetables, light lemon and thyme sabayon sauce, bread wafer

**52 €**

The logo consists of the letters 'H' and 'R' in a stylized, serif font. The 'H' and 'R' are connected at the top and bottom, with a horizontal bar between them.

**Collection**

**Depending on Éric Jacquier's catch**

### **Char fish from the Lake**

pan fried in butter, served with spelt from Sault like a risotto

**88 € (for 2 people)**

## **From the Land ...**

### **Sweetbreads**

frothy yuzu butter, apricot, tangy carrot, rosemary and fresh almonds

**45 €**

### **Saddle of lamb**

green tomatoes, courgette flower, padron peppers, condiments and anchovies

**45 €**

### **Fillet of Abondance beef**

smoked with hay from the pastures, aubergine, jus with Genepi from Bernex

**47 €**

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### **Collection**

#### **Bresse chicken**

breast studded with foie gras,

fine herbs and vin jaune

**46 €**

## **Cheeses...**

### **Cheese matured by Mr Gay**

(Honoured "Meilleur Ouvrier de France » from Annecy)

**20 €**

### **Foamed Chevrotin cheese from the Aravis mountains**

wild herbs sorbet

**20 €**

## **Stéphane Arrête's sweets...**

### **Strawberry**

coconut and kaffir lime

**19 €**

### **Apricot**

garden sage and vanilla

**17 €**

### **Dark chocolate with a Guanaja centre**

hyssop from the garden and lime

**20 €**

### **Raspberry**

tarragon and Sicilian pistachios

**17 €**

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**Collection**

### **Morello cherries**

warm soufflé, kirsch liqueur

**21 €**

## **Gastronomic Menu 125 €**

(drinks not included – This menu is prepared for the whole table)

### **Melon**

water melon, cucumber and smoked burrata summer square



### **Organic egg from Marins Farms**

sucrine lettuce, smoked fera cubes,  
meadowsweet and Ossetra caviar



### **John Dory**

variation of courgettes, white beer from the Royal in a light sauce



### **Saddle of lamb**

green tomatoes, courgette flower, padron peppers, condiments and anchovies



### **Foamed Chevrotin cheese from the Aravis mountains**

wild herb sorbet



### **Strawberry**

coconut and kaffir lime



## Discovery Menu 75€

(Drinks not included)

### Field tomatoes

different ways, basil and mimolette cheese foam

*Or*

### Blue lobster

tartar style spider crab with garden herbs and basil oil



### Line-caught sea bass

violet artichokes, spring onions, mini fennel shavings and black olives,  
chorizo Bellota emulsion

*Or*

### Filet of Abondance beef

smoked with hay from the pastures, aubergine, jus with Genepi from Bernex



### Choice of cheese

(20€ supplement)



### Apricot

garden sage and vanilla

*Or*

### Raspberry

tarragon and Sicilian pistachios

## **Our partners...**

### **For the art of the table and service:**

Bernardaud

JL Coquet

Christofle

Claude Dozorme

### **For the Kitchen:**

Éric Jacquier – Fish from the lake

Pétrossian - Caviar

Maison Trollier - Butchers

Chapon Bressan - Poultry

Pierre Gay - Cheese

Jean-Yves Bordier - Butter

Delphine et Benoit Reibel - Bread

Valrhona – Chocolate

Maryline Dupraz and Eric Schoder - Le safran de Drailant

### **For drinks :**

Samuel et Benoit Delalex – Wine from Marin

Julie & Xavier Gonet-Medeville - Sauternes and Bordeaux

Domaine Gagnard-Delagrangue - Bourgogne

Château Rouquette Sur Mer, Jacques Boscary - Languedoc

Henri Giraud - Champagne

Veuve Clicquot - Champagne

Evian

Nunshen – Teas

Chic des plantes – Herbal beverages

# Les Fresques



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NOS PRIX S'ENTENDENT TOUTES TAXES ET SERVICES COMPRIS.  
TOUTES NOS VIANDES SONT CERTIFIÉES D'ORIGINE HORS PAYS SOUS EMBARGO (NAISSANCE, ÉLEVAGE, ABATTAGE).  
LA TRAÇABILITÉ DE LEUR ORIGINE EST À VOTRE DISPOSITION (DÉCRET 2002-1465 DU 17/12/2002).

PRICES ARE INCLUSIVE OF TAXES AND SERVICE CHARGES.  
ALL BEEF PRODUCTS ARE CERTIFIED AS ORIGINATING FROM NON-EMBARGO COUNTRIES (BIRTH, REARING AND SLAUGHTER).  
TRACEABILITY INFORMATION IS AVAILABLE UPON REQUEST (DECREE 2002-1465 OF 17/12/2002)